

CLAIMS

1. A gel beverage composition for comprehensive nutritional supplementation having a pH ranging from 3-4 and comprising, based on the total weight of the composition,
 - 5 5-20% by weight of saccharide,
 - 0.1-5% by weight of fat,
 - 2.5-6% by weight of protein material which does not coagulate at pH 3-4,
 - 10 0.2-3% by weight of citric acid,
 - 0.2-1.5% by weight of at least one acid component selected from the group consisting of ascorbic acid, tartaric acid, succinic acid, malic acid, gluconic acid, phosphoric acid, phytic acid, lactic acid and trisodium citrate,
 - 15 0.01-0.5% by weight of an emulsifying agent,
 - 0.1-1% by weight of agar, and
 - 65-90% by weight of water.
2. A gel beverage composition as defined in claim 1, wherein the protein material which does not coagulate at
 - 20 pH 3-4 is at least one member selected from the group consisting of protein hydrolysate having a number average molecular weight of 500-10000, whey protein concentrate, whey protein isolate and desalted whey.
3. A gel beverage composition as defined in claim
 - 25 2, wherein the protein material which does not coagulate at

pH 3-4 is at least one member selected from the group consisting of whey protein concentrate and whey protein isolate.

4. A gel beverage composition as defined in claim 1, wherein the acid component is at least one member selected from the group consisting of gluconic acid and lactic acid.

5. A gel beverage composition as defined in claim 1 which further comprises 0.05-0.3% by weight of at least one gelling agent selected from the group consisting of gellan gum, carrageenan, pectin and gelatin.

6. A gel beverage composition as defined in claim 1 which further comprises 0.05-0.3% by weight of at least one thickening agent selected from the group consisting of guar gum, locust bean gum and xanthan gum.

7. A gel beverage composition as defined in claim 1 which further comprises 0.05-0.3% by weight of at least one gelling agent selected from the group consisting of gellan gum, carrageenan, pectin and gelatin and 0.05-0.3% by weight of at least one thickening agent selected from the group consisting of guar gum, locust bean gum and xanthan gum.

8. A method for preparing a gel beverage composition as defined in claim 1 which comprises mixing the components listed below with heating to emulsify them,

and cooling the resulting mixture:

- | | | |
|---|---|-------------------|
| | Saccharide | 5-20% by weight; |
| | Fat | 0.1-5% by weight; |
| | Protein material which does not coagulate at pH 3-4 | |
| 5 | | 2.5-6% by weight; |
| | Citric acid | 0.2-3% by weight; |

At least one acid component selected from the group consisting of ascorbic acid, tartaric acid, succinic acid, malic acid, gluconic acid, phosphoric acid, phytic acid, lactic acid and trisodium citrate

- | | | |
|--|-------------------|----------------------|
| | | 0.2-1.5% by weight; |
| | Emulsifying agent | 0.01-0.5% by weight; |
| | Agar | 0.1-1% by weight; |
| | Water | 65-90% by weight. |

- 15 9. A method for preparing a gel beverage composition as defined in claim 8, wherein the cooling is carried out after the mixture is placed in a container.